941.5
COD

1/05

ECKHART PUBLIC LIBRARY
603 S. Jackson St.
Auburn, IN 46706

COOK BOOK

COMPILED BY

The Nevada Mills Methodist Woman's Society of Christian Service

1956

Keyes' Super Market

Complete Food Service

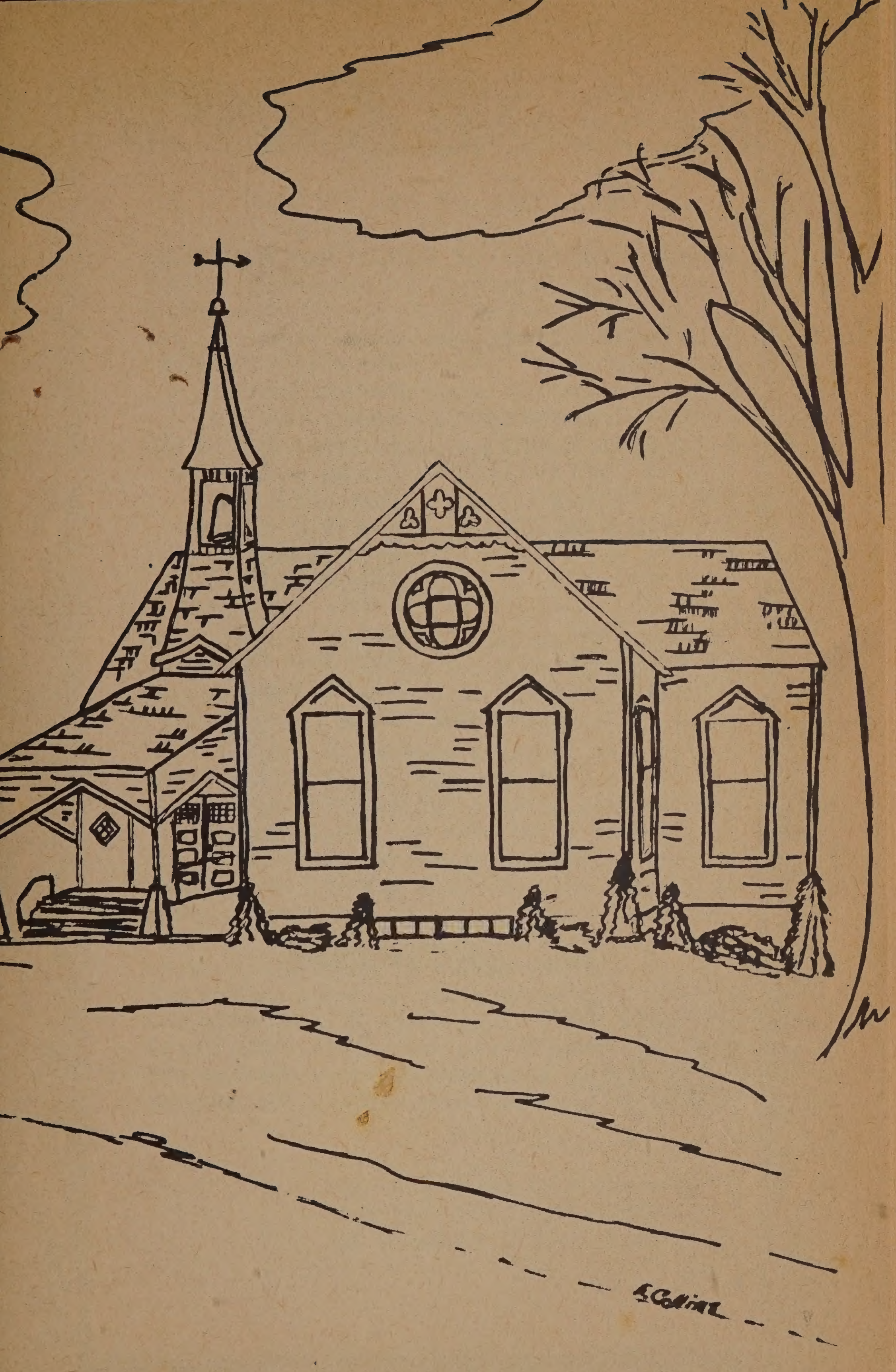
One of the Most Up-To-Date Super Markets
In the Mid-West

Phone 9-2105 Orland, Ind.

Compliments of—

A Friend

Nevada Mills, Ind.



E. Collins

ROLL CALL OF THE PRESENT

WOMAN'S SOCIETY OF CHRISTIAN SERVICE

Bessie Bachelor
June Bachelor
Ethel Bodie
Janice Bredemeier
Elizabeth Bryant
Bonnie Christlieb
Elsie Clancy
Dorothy Collins
Edwina Collins
June Collins
Mary Collins
Vee Collins
Lois Colwell
Rosalind Conway
Edna Doty
Beverley Farver
Pearl Farver
Betty Graham
Imogene Hamilton
Elizabeth Herl
Imo Herl
Dorothy Miller
Lola Munger
Alice Roth
Sadie Snyder
Ruth Taylor
Dorothy Twitchell
Alida Webb
Claramae Wells

1955 - 1956 OFFICERS

Beverley Farver.............President
Dorothy Miller.........Vice President
Alice Roth..................Secretary
Edwina Collins..............Treasurer

MORBUS SABBATICUS

Morbus Sabbaticus is a disease peculiar to Chruch Attendance. The following peculiarities it possesses are obvious:

1. The symptoms vary, but it never interferes with the appetite.
2. It never lasts more than twenty-four at a time.
3. No physician is ever called.
4. It always proves fatal to the spiritual life.
5. It is contagious.

The attack comes on suddenly every Sunday morning. No symptoms are felt Saturday night, and the patient awakes as usual, felling fine; eats a hearty breakfast. About nine o'clock the attack comes on and lasts until around noon. The pain is not too severe, for the patient remains able to read the Sunday paper. By noon he is not only able to eat but partakes of a larger meal than usual. In the afternoon the patient is much improved and is able to walk, swim, or ride, or even more strenuous exercise, such as golf, shooting or auto or horse racing. The attack comes on again after this exercise but lasts only a short time, until after the eveningservices at the church have concluded. The patient is fully recovered by Monday morning and is able to be at work as usual.

This was taken from the cook
book the METHODIST CHURCH
published at Auburn, Indiana

BUT ONCE

We go this way but once, O friend of mine,
So why not make the journey well worth while,
Giving to those who travel with us
A helping hand, a word of cheer, a smile?

We go this way but once. Ah! never more
Can we go back along the selfsame way,
To get more out of life, undo the wrongs,
Or speak love's words we knew but did not say.

We go this way but once. Then let us make
The road we travel blossomy and sweet
With helpful, kindly deeds and tender words,
Smoothing the path of bruised and stumbling feet.

Author unknown

In the sweat of thy face shalt thou eat bread, till thou return unto the ground; for out of it wast thou taken: for dust thou art, and unto dust shalt thou return.

Genesis 3:19

COOKIES & CAKES

Steuben County Farm Bureau Co-operative Association, Inc.

Feeds - Fertilizer - Seeds - Coal - Lumber

Fence - Chicks

Custom Grinding & Mixing

Gordon Jacob, Manager

Phone 9-2505 Orland, Indiana

Steckley's Mill and Hatchery, Inc.

Phones: Mill - 1132
Hatchery - 232-J

Kendallville, Indiana

Albion, Indiana

Orland, Indiana
Phone 9-3505

MASTER MIX FEEDS

NEVER FAIL CHOCOLATE CAKE

1 egg
½ C. cocoa or 2 squares of unsweeted chocolate
½ C. shortening
1½ C. flour sift 3 times before measuring
½ C. sour milk
1 t. vanilla
1 t. soda
1 C. sugar
½ C. boiling water

Put in bowl in the order given, do not mix until last item is added, then beat well and bake in moderate oven 350.

Mrs. Wauneta Cooper

RAISIN CAKE

1 box seedless raisins
2 C. Boiling water and let boil together
15 min. Add 1 C. cold water
½ C. lard
¼ t. salt
1 T. Soda
2 C. Sugar
1 t. cloves
2 t. cinnamon
1 t. Nutmeg

Flour for this batter, 4to 5 C add Nut meats if you like. Bake 350.

Bonnie Pierce

You are never fully dressed

.... until you wear a smile.

WHITE CAKE

3 C. sifted cake flour
2 C. sugar
3/4 C. Crisco
1 t. salt
1 C. Milk
Mix thoroughly at medium speed 2 min.
Stir in
5 t. Baking powder

Add 4 egg whites, add one at a time and beat. ½ C. milk
(Use yolk for frosting)

Mrs. Sam Herl

PINEAPPLE UPSIDE DOWN CAKE

3 T butter
½ C. brown sugar
I can of sliced pineapple
½ C. shortening
½ C. sugar

I egg
I t vanilla
¼ t salt
I½ C. flour
2 t baking powder
½ C. pineapple juice

Melt butter in 8 by 8 inch. pan on low fire Remove from heat and put brown sugar firmly packed over butter and place pineapple arranged in daisy fashion.

CAKE

Cream shortening, add sugar gradually and beat till fluffy, add egg and vanilla. Beat until smooth.
Add dry ingredients and pineapple juice to batter over pineapples. Bake in moderate oven 30 minutes.
Then turn upside down on serving plate.

Mrs Deloris Mc Carty

SPICE CAKE

½ C. fat
1 C. Brown sugar
2 T. White sugar
2 t. cinnamon
1 t. cloves
2 C. flour

1t. nutmeg
½ t. salt
1 t. vanilla
1 egg
1 C. sour milk
1 t. Soda

Cream fat and sugar, add the rest of the ingredients, beat two min. Pour into shallow pan fitted with wax paper. Bake 30 min. at 350.° Cool and frost with a brown sugar frosting.

Bonnie Pierce

LARGE YELLOW BIRTHDAY CAKE

3 C. sifted cake flour
3½ t. baking flour
3/4 t. salt
½ C. shortening (soft)
1½ C. sugar
5 egg yolks (unbeaten)
1 ½ t. vanilla
1 ¼ C. Milk

Cream shortening and sugar and add yolks Combine dry ingredients and add to creamed mixture alternately with milk. Add vanilla. Makes 3 8" . layers.
This recipe given me by my sister Mrs. Mary Garton. Beverly Farver.

Of all our troubles great or small,

The greatest are those that don't

...happen at all................

CUP CAKES

- 1 2/3 C. sifted cake flour
- 1 1/2 t. baking powder
- 1/3 C. Butter or other shortening
- 1 C. sugar
- 2 eggs well beaten
- 1/2 C. milk
- 1 t. flavoring

Sift flour once, measure, add baking powder sift together 3 times. Cream butter thoroughly add sugar cream together until light and fluffy, add eggs, then flour alternately with milk. Beat after each, until smooth, add flavoring. Fill cup papers 2/3 full Bake in moderate oven 375° 20 min. or until done.

J. Morris Collins

RICH COCOLATE FROSTING

- 4 T. butter
- 2 1/2 C. sifted Confectioner's sugar
- 1 egg, unbeaten
- 1 T. milk
- Dash of salt.
- 2 1/2 sq. unsweetened Chocolate (melted)
- 1 t. vanilla

Cream butter, add 1C. sugar gradually, and cream well. Add egg and blend. Add remaining sugar, alternately with milk, beat well. Add salt, chocolate, and vanilla and beat until smooth.

Mrs. Anna Walter's

SOUR CREAM CAKE

1 C. Cream
1 .C. Sugar
1 egg
a little salt
1 C. flour
1 t. soda
flavoring

Disolve soda in a little hot water and add to mixture. Bake in medium oven

Mrs. R. L. Wells

CHEESE CAKE

Chill a can of Pet milk
Fix buttered cracker crumbs
Use either 2 packages from a box of graham crackers or about 2 1/2 packages from a box of cinnamon crisp crackers. Mix the crumbs with 1/4 lb. of butter. Sprinkle about one half of the crumbs in the bottom of a long shallow dish.

Whip the can of cold Pet milk Add 1 C. sugar gradually. Dissolve a package of lemon jello in 1/2 C. boiling water. Don't let this stand for long or it will set. Whip the jello mixture and an 8 oz. package of Philadelphia Cream cheese together. Then Add this mixture to the whipped milk, and add salt, vanilla and lemon. Pour this in dish. cover with remaining crumbs. Set in refrigerator to cool. cut ands serve

Mrs. Alida Webb

RICH DEVILS FOOD

2¼ C. sifted cake flour
2 t. baking soda
½ t. salt
½ C. butter
2½ C. Brown sugar (packed)
3 eggs
3 1oz. sq. unsweetened chocolate
½ C. sour milk
2 t. vanilla
1 C. boiling water

Start oven at 375, Grease bottoms and sides of 3-8 in. pans and dust with flour. Sift cake flour, and measure, sift again with soda and salt. Cream butter until soft and airy, add sugar a little at a time until fluffy and light. add unbeaten eggs one at a time, beat after each. Put chocolate in measuring cup and melt over boiling water. When melted add to batter, mix thoroughly. Sift about 1/3 of the flour into batter, stir well, add about 1/3 of of the milk, stir slightly, repeat, ending with flour. Mix in vanilla and boiling water. Pour into greased cake pans. DON'T BE ALARMED AT THE THINNESS OF BATTER. Bake 25 to 30 min. at 375.

Mrs. Vernon W. Clark

Oh, God --- give the world common sense --- beginning with me.

Chinese prayer

CHERRY FESTIVAL CAKE

2½ C. flour
3¼ t baking pwd.
It salt
I½ C. sugar
½ C. chopped drained Maraschino cherry
½ C. shortening
I C. milk
2 eggs(unbeaten)
½ t almond extract
¼ C. maraschino cerry juice
½ C. chopped nuts

Sift together flour, baking pwd. salt, sugar Add Maraschino cherry, shortening, milk, Beat well, add milk, eggs, extract and cherry juic Beat good. Fold in ½ C. chopped nuts. Bake in 350# 30 to35 min.

Roxanna Morrison

BANANNA CAKE

2¼ C. flour
2½ t baking pwd.
½ t soda
½ t salt
½ cup shortening

I C. sugar
2 eggs
I t vanilla
¼ C. sour milk
I C. mashed banannas

Mix and bake in oven at 375# 25 or 30 min.

Marlene Champion

I had no shoes and complained --- until
I met a man who had no feet.

Arabian Proverb

BROWN SUGAR FUDGE LAYERS

3/4 C. shortening
1 3/4 C. firmly packed
Brown sugar
1 egg
3 egg yolks
4 sq. unsweetened chocolate
2 1/4 C. flour
1 1/2 t baking soda
1/4 t. salt
1 1/2 C. milk
1 1/2 t. vanilla

(If you use cocoa instead of baking choc. change the receipe to I cup cocoa and 1 cup shortening)

Cream together shortening and sugar. Add egg; beat well. Add egg yolks, 1 at a time beating after each, Melt chocolate over hot water; add. Sift togeather flour. baking soda and salt; add alternately with milk to creamed mixture. Add vanilla. Pour into 2 greased 9" layer pans. Bake in moderate oven (325° to 350°) until done.

This makes a very moist cake.

Beverly Farver

A wise old owl lived in a oak.
The more he saw, the less he spoke.
The less he spoke, the more he heard--
Why can't we all be like that old bird!

Anon

Butterscotch Cookies

2 C. brown sugar
½ C. butter
1 t. soda
2 eggs
1 t. cream of tarter
1 t. vanilla
3½ C. flour

Form into loaf and allow to stand in refrigerator over night. Cut into thin slices and bake.

Mrs. Alice Roth

Sugar Cookies

2¼ C. flour
2 t. baking powder
1 C. sugar
2½ t. extract
¼ t. salt
½ C. shortening
2 eggs
2 T. milk

Mix and bake......

Lois Colwell

Drop Cookies

1 C. shortening
2 eggs
1 C. drained, crushed pineapple
1 t. soda
a pinch of salt
1 C. white sugar
1 C. brown sugar
1 t. vanilla
4 C. flour
nuts (if desired)

Drop of greased baking sheet with spoon.

Mrs. Wauneta Cooper

It is better to light a candle....

....than to curse the darkness.

Old proverb

Oatmeal Cookies

1 C. shortening
2 eggs
1 scant tsp. soda
2 tsp. cinnamon
1 1/3 C. sugar
3 C. oatmeal
½ C. sweet milk
1½ C. raisins
2½ C. flour

Dissolve soda in milk. Mix and drop from spoon and flatten. Bake in rather quick oven

Janice Bredemeier

Butterscotch Brownies

¼ C. shortening
1 egg
1 tsp. baking pwd.
½ tsp. vanilla
1 C. brown sugar
½ C. flour
1 tsp. salt
½ C. nutmeats

Melt shortening on low heat. Remove from heat..stir in sugar until well blended...let cool. Stir in egg. Sift flour, add baking powder and salt. Blend into shortening mixture. Add vanilla and nutmeats. Spread in greased pan and bake 20 to 25 minutes at 350°.

Dorothy Twitchell

Sugar Cookies

3 C. brown sugar
3 eggs
1 C. shortening
1 C. sour milk
2 t. soda
2 t. baking powder
4 C. flour
1 t. nutmeg
½ t. salt

Mix together and drop on greased cookie sheet. Bake in 350° oven about 15 minutes.

Mrs. Oscar Christlieb

Soft Molasses Cookies

3/4 C. shortening
3/4 C. brown sugar
3/4 C. dark molasses
1 tsp. baking powder
1 tsp. soda
1 tsp. salt
½ C. chopped raisins
(if desired)

1 egg, beaten
3½ C. flour
3/4 tsp. ginger
½ tsp. cloves
½ tsp. cinnamon
3/4 C. sour milk
or buttermilk

Cream shortening, add sugar and blend thoroughly. Add egg and molasses. Mix and sift dry ingredients and add alternately with sour milk to first mixture. Add raisins.....Drop from teaspoon onto greased baking sheet and bake about 12 minutes or until done at 350°.

Mrs. Welcome Wells

Caramel Brownies

1 C. flour
2 t. baking powder
1 t. salt
2 t. vanilla

5/8 C. shortening
2 C. brown sugar
2 eggs
1 C. chopped nuts

Melt shortening. Sift flour, measure and sift again with baking powder and salt. Add sugar, eggs, vanilla to shortening. Add dry mixture mixed with nuts. Spread to 1 inch from edge of well greased and floured pan (10x15"). Bake in oven 350° for 30 minutes. Cool and cut.

Mrs. Imogene Hamilton

Wisdom is knowing what to do;
...Skill is knowing how to do it;
.......Virtue is doing it.

Gobs

Cookie: Cream together 2 cups sugar, ½ cup shortening, 2 eggs. Add 1 cup sour milk and 1 cup boiling water. Sift together, 4 cups flour, 2 tsp. soda, ½ tsp. baking powder, ½ tsp. salt, ½ cup cocoa. Drop on ungreased cookie sheet and bake at 450° about 5 minutes. Use 1 level tablespoon full.

Filling: 3 tbsp. flour, 1 cup milk. Cook until thick and cool. Be sure this mixture is cool......Cream together - 1 cup powdered sugar, 1 cup shortening, ¼ tsp. salt, 1 tsp. vanilla. After creaming together add the cooled flour and milk mixture and beat until light and fluffy. Put between 2 cookies and wrap each gob in wax paper cool.

Barbara Cooper

Drop Cookies

1½ C. sugar
1 egg
3 C. sifted flour
1 t. soda
¼ t. salt
1 C. shortening
1 C. buttermilk or sour milk
1 t. baking powder
¼ t. nutmeg
½ t. vanilla

Drop by teaspoonfull on baking sheet.

Mrs. Sam Herl

Do not condemn the judgment of another because it differs from your own...... ....as you both may be in error..

Filled Drop Cookies

½ C. shortening
½ t. soda
1 egg, beaten well
½ t. salt
3/4 C. chopped dates
3/4 C. nuts, chopped
(pecans or mixed)

1 C. brown sugar
¼ C. milk
1 3/4 C. flour
3/4 C. chopped maraschino cherries

Cream shortening and sugar, add egg. Stir soda and salt into flour, add alternately with milk. Then add dates, cherries and nuts which have been lightly floured. Mix well. Drop by teaspoonfull on to baking sheet and bake at 400° for 10 to 15 minutes.

Mrs. Vere Rathbun

Pineapple Cookies

½ C. shortening
½ C. brown sugar
½ C. white sugar
1 egg well beaten
¼ t. salt
½ C. chopped nuts

¼ t. baking soda
1 t. baking powder
1 t. vanilla
2 C. flour
½ C. drained crushed pineapple

Cream shortening and sugar, add egg and pineapple, mix thoroughly, add vanilla. Sift flour, measure, and sift with salt, soda, baking powder. Add to first mixture. Add nuts, mix thorouthly. Drop by teaspoonfull on greased cookie sheet. Bake at 425° about 10 minutes.

Mrs. Frank Lewis

Raisin Mumbles

Filling:
½ C. sugar
2 T. cornstarch
2½ C. seedless raisins
3/4 C. water
3 T. lemon juice

Crumb mixture:
3/4 C. soft butter
1 C. brown sugar
½ t. soda
1 C. flour
½ t. salt
1½ C. rolled oats

Cook filling mixture, stirring constantly over low heat 'til thick (about 5 minutes) Cool.
Mix butter and sugar, add dry ingredients then oats. Press half of mixture into a greased pan. Spread on filling. Press and pat remaining crumb mixture. Bake at 400°, 20 - 30 minutes. Cool and cut into bars.

Mrs. Wendell Burk

Molasses Cookies

1 C. sugar
1 C. molasses
1 t. (heaping) soda
2 eggs
1 C. lard
½ C. sour milk
1 t. salt
1 t. cinnamon
1 t. ginger
flour to mix, about 5 C.

Roll out, cut and bake in hot oven 350°

Lola Munger

Whatsoever things are true,
Whatsoever things are just,
Whatsoever things are pure,
Whatsoever things are lovely,
Whatsoever things are of good report
...........THINK on these things...

adapted from Phil.4:8

Spritz Cookies

2 C. shortening 1½ C. sugar
2 eggs 4½ C. flour
½ t. salt 1 t. baking powder
1 t. vanilla

Cream shortening and sugar. Beat in eggs and extract. Add sifted dry ingredients. Press down with fork until very thin. Bake in 400° oven until edges begin to brown.

Janice Bredemeier

Peanut Butter Ice Box Cookies

3/4 C. shortening 1 C. white sugar
1 C. peanut butter ¼ C. brown sugar
2 eggs well beaten firmly packed
2½ C. flour 3/4 t. soda
¼ t. salt

Cream shortening, add sugars, blending thoroughly. Blend in peanut butter. Add well beaten eggs and dry ingredients a little at a time. Beat until smooth. Form into rolls, wrap in wax paper to chill. Let stand in refrigerator several hours. Slice and press out with a fork. Bake on greased baking sheet 8 to 10 minutes 425°.

Mrs. Welcome Wells

Oatmeal Cookies

2 C. oatmeal 3 C. flour
2 C. brown sugar 1 C. shortening

Mix as for pie crust. Moisten with 1 cup sour milk, 1 tsp. soda and two eggs, dash of salt, 1 cup raisins or chocolate bits or nuts. Bake

Mrs. Lois Colwell

Sugar Cookies

2 C. sugar
3 eggs
1 C. sweet milk
3 t. heaping baking powder
1 t. vanilla

1 C. shortening plus 1 T.
2 t. soda
5 C. flour
2 T. vinegar

Cream sugar and shortening; add eggs and beat. Sift flour and baking powder and soda together. Add vinegar to the milk. Add milk and flour and vanilla, beat. Drop by spoon fulls on cookie sheet. Bake in moderate oven.

Edwina Collins

Ice Box Cookies

2 C. brown sugar
1 C. shortening
2 eggs
½ t. salt

3½ C. flour
1 t. soda
1 C. chopped nuts
1 t. vanilla

Cream sugar and shortening. Add eggs, vanilla and salt. Add flour and soda sifted together. Add nuts and form dough into 4 rolls. Chill, slice and bake at 350° about 10 minutes.

Imogene Hamilton

Learn from the mistakes of others-

You can't live long enough to make

them all yourself - - - - - - - - -

Peanut Butter Cookies

1 C. shortening
1 C. peanut butter
1 C. gran. sugar
1 C. brown sugar
2 eggs
2 C. flour
2 t. baking powder

Mix in order given. Add baking powder to flour.....Drop from spoon and flatten with a spoon until very thin. Bake in moderate oven... Do not overbake.

Janice Bredemeier

Mincemeat Oatmeal Cookies

3/4 C. shortening
1 C. brown sugar
1/2 C. gran. sugar
1 egg
¼ C. water
1 tsp. vanilla
½ C. chopped nutmeats
1 C. sifted flour
1 tsp. salt
½ tsp. soda
3 C. uncooked oatmeal
½ C. choc. chips
½ to 3/4 cup canned mincemeat

Mix thoroughly shortening, sugars, egg, water and vanilla. Sift dry ingredients and add to shortening mixture. Blend in oatmeal, mincemeat, chocolate chips and nutmeats. Add additional flour to stiffen dough as desired (about one cup). Bake on greased cookie sheet at 350° for about 15 minutes. This makes a good spicey cookie.

Mrs. Donald Herl

The Lord is my Shepherd.....

....I shall not want.......

Psalms

CINNAMON RASIN COFFEE CAKE

Mix together . . . 1/3 C. hot water
1/3 C. sugar
1 t. salt
2 T. shortening

Cool to lukewarm.

Measure into bowl...1/2 C. warm water
(Cool to lukewarm for compressed yeast.)

Sprinkle or
crumble in.... 2 pkg. or cakes of yeast.

Stir until dissolved. Stir in lukewarm water mixture.

Add. . . . . 1 egg, beaten
2 1/2 C. sifted enriched flour
1/2 C. seddless raisins

Stir until well blended, about 2 minutes Cover. Let rise in warm place, free from drafts about 30 minutes, or until more than doubled in bulk, Stir down. Beat vigorously about 1 minute. Spoon half of the batter into a greased pan 6 x 11 in.

Sprinkle with
mixture of .... 1/3 C. sugar
1 1/2 t. cinnamon

Stir just enough for streaked effect. Spoon remaining batter over top. Bake in moderate oven at 375° about 30 minutes. Ice with plain icing while still warm.

Plain Icing; Combine 1/2 C of sifted confectioners' sugar, 1 T. milk and 1/4 t. vanilla. Beat until smooth.

Mrs Oscar Christlieb

BANANA CAKE

2 C. sifted flour
1 t. baking powder
1 1/3 C. granulated sugar
3/4 t. salt
1/2 C shortening
1/2 C. sweet milk
1 t. vanilla
1 C. mashed bananas
2 unbeaten eggs
1/2 C. nut meats, optional

Sift dry ingredients together. Add shortening, milk; beat 2 minutes, then add rest on ingredients and 2 minutes longer. Put in two layer pans that have been greased and floured and baked 25 to 30 minutes at 350°.

Mrs. Llpyd Husselman

OLD SOUTHERN FRUIT CAKE

5 eggs
1 C. figs
1 C. jam
1 C. nuts
1 C. sour milk
1 t. cloves
1 t. nutmeg

1 C. butter
1 C. dates
1 C. raisens
3 1/2 C. flour
2 t. soda
1 t. cinnamon

Mix butter and sugar together and add beaten eggs. Mix fruit with some of the flour and combine with all remaining ingredients. Bake for 1 1/2 hours at 325°. This makes one large cake.

Mrs Earl Husselman

Baked Custard

3 quart baking dish....Baking time is 1 to 1½ hours at 325° in preheated oven.

6 eggs
3/4 C. sugar
½ t. salt
4 C. scalded milk
½ t. vanilla
½ t. nutmeg

Beat eggs slightly, add rest of ingrediants and mix thoroughly. Pour into buttered baking dish and sprinkle with nutmeg. To test, insert knife in center of custard, if the knife comes out clean the custard is done. Serves 6 to 8.

Mrs. Lynn E. Collins

BIBLE VERSE CAKE

1 C. Judges 5;25 (butter)
3½ C. 1 Kings 4:22 (flour)
3 C. Jeremiah 6:20:(syrup)
2 C. 1 Samuel 30:12 (raisins)
1 pinch Leviticus 2:13 (salt)
2 C. Nahum 3:12 (figs)
1 C. Genesis 24:17 (water)
1 C. (chopped) Numbers 17:8 (almonds)
1 T. Amos 4:5 (leavening)
6 Isaiah 10:14 (eggs)
Season to tasted II Chronicles 9:9

Mix well and you will have a good cake.

Mrs. Paul E. Collins

Proclaim liberty throughout all the land unto all the inhabitants thereof.

Lev. 25:10

VALENTINE CAKE

2 1/2 C. flour
1 1/2 C. sugar
1/2 C. spry
1/4 C. Marchenio Cherry juice (red)
6 egg whites (unbeaten)
1/2 C. nut meats
3 1/2 t. Baking powder
pinch of salt
3/4 C. milk
1 t. almond extract
18 marchinie cherries

Sift the flour, salt, sugar, and baking powder together, Add the rest of the ingredients, mix well. bake in mod. oven 350° F. for 1/2 hr.

Mrs. Robert Clark

BEAT AND EAT FROSTING

3/4 C. sugar
1/4 t. Cream of tartar
1 t. vanilla
1 egg white unbeaten
1/4 C. boiling water

Place sugar, cream of tartar, vanilla and egg white in deep bowl. Mix well. Add boiling water and beat until the mixture stands in stiff peaks.

Mrs. Claramae Wells

The time to make friends

Is before you need them.

COCOA CAKE

1 1/4 C. sugar	1 C. sour milk
1/2 C. butter	2 t. soda
1 egg	2 C. flour
4 T. cocoa	1/2 t. vanilla

Cream sugar, butter together, add egg cocoa mixture (cocoa dissolved in enough hot water to wet it.) Add sour milk, with soda in it, alternately with flour to the creamed mixture, add vanilla. Bake in mod. oven at 350° F 30-35 min.

Mrs. Leona Tilbury

SALAD DRESSING CAKE

1 C. sugar
3/4 C. Miracle Whip salad dressing
2 C. flour
1 1/2 t. soda   Sift these 3 together
1/2 C. cocoa
1 C. cold water
1 t. vanilla
pinch salt

Beat together all in one operation and bake at 400° F. about 30 to 35 min.

Marlene Champion

Uprooting a bad habit isn't effective unless you stick a good one in the hole.

PINEAPPLE UPSIDE-DOWN CAKE

'TOPPING'

4 T. shortening
1 C. brown sugar
4 Slices of pineagpple (canned or fresh)

Melt shortening in pan bottom over low heat. Add brown sugar, blend thoroughly, and spread evenly in bottom of pan. Place pineapple slices over the top mixture. Add a cherry to center of each slice. Cover with batter mixture shown below. Bake in moderate oven (350) for 30 minutes. Cool for a few min. then turn cake out of pan, upside down on serving plate Serve warm, plain, or with whipped cream topping.

'BATTER'

1/4 C. shortening
3/4 C. sugar
1 egg
1 1/2 C. cake flour
1/2 t. salt
1/2 C. milk or pineapple juice
2 t. baking powder

Cream shortening with sugar until fluffy. Add egg and beat thoroughly. Add sifted dry ingredients alternaltely with milk or fruit juice to shortening mixture. Beat until smooth amd turn into pan.

Mrs. Earl Husselman

Puff Ball Doughnuts

Beat 3 eggs until light
Add 1 cup sugar, 1
1 pint sweet milk
1/2 t. nutmeg
3 t baking powder
1 C. flour

Now add enough flour to make dough, so it will permit the spoon to stand upright
Drop by spoonsful in hot fat.

Mrs. Leona Munger

EGGLESS, MILKLESS, BUTTERLESS CAKE

Boil together for five minutes;
2 C. sugar
2 C. water
3 T. shortening
1 lb. raisins

When cokked, add
1 1/2 t. soda
1 i.2 t. salt
1 t. of cloves, cinnamon, and nutmeg.
Bake in mod. oven

Mrs Leona Munger

Go often to the house of thy friend,
For weeds choke up the unused path..

Milk Chocolate Cake

½ C. shortening
1½ C. sugar
2 eggs
1 C. sour milk
2 C. flour
2 sq. chocolate or 3 T. cocoa
½ t. salt
1 t. vanilla
1 T. vinegar
1 t. soda

Cream shortening and sugar. Add one egg at a time and beat. Sift dry ingredients and add alternately with milk. Dissolve soda in vinegar and vanilla and add last. Bake in greased layer pans at 375 degrees for 25 min.

Mrs Myron Cleveland

Applesauce Cake

½ C. shortening
1 C. sugar
1 C. unsweetened applesauce into which 1 level teaspoon of soda dissolved in 1 tablespoon boiling water has been well stirred.
1¾ C. sifted flour
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon salt
1 C. chopped raisins

Cream shortening and sugar. Add applesauce, then dry ingredients which have been sifted together. Add raisins. Bake in 375 degree oven for 45 min.

Mrs Myron Cleveland

Jubilee Jumbles

½ C. soft shortening
1 C. brown sugar (packed)
½ C. white sugar
2 eggs
1 C. undiluted Carnation Evaporated milk
1 t. vanilla
2¾ C. sifted flour
½ t. soda
1 t. salt
1 C. cut-up nuts

Mix thoroughly shortening, sugars, eggs. Stir in Carnation milk, vanilla Sift together flour, soda, salt and stir in. Blend in nuts. Chill 1 hour. Heat oven to 375 degrees. Drop rounded tablespoonfuls 2 inches apart on greased baking sheet. Bake about 10 minutes, until delicately browned. While warm, frost with Burnt Butter Glaze. Makes about 4 dozen.

Burnt Butter Glaze

Heat 2 T. butter until golden brown. Beat in until smooth 2 C. sifted confectioners' sugar and ¼ C. undiluted Carnation milk.
Variations: 1 C. moist shredded coconut or finely cut dates or seedless raisins or 6-oz. pkg. semi-sweet chocolate pieces may be added to this recipe instead of the nuts.

Mrs Jeanette Cleveland

White Cake

Measure into bowl
3 C. sifted cake flour
2 C. sugar
¾ C. Crisco
1 t. salt
1 C. milk
Mix thoroughly by hand or mixer medium speed for 2 minutes
Stir in
5 t. baking powder
Add 4 egg whites (save yolks for icing)
½ C. milk
1½ t. vanilla
Mix thoroughly by hand or mixer for 2 minutes

Pour into 3 eight inch layer pans which have been greased and lined with waxed paper. Bake in moderate oven (360 degrees) 25-30 minutes. Cool cake in pans on rack for 15 minutes before removing.

Creamy Icing

Combine
4 egg yolks
3 C. sifted confectioners sugar
¼ t. salt
1½ t. vanilla
1/3 C. milk
½ C. butter
Beat until creamy

Mrs Leland Morrison

DESSERTS PASTRIES

VAN WAGNERS SUPERETTE MARKET

Meats - Groceries - Custom Butchering Year Around

Phone 9-2635

Orland, Indiana

BUCHANAN'S FAWN RIVER GREENHOUSE

Corsages, Floral Pieces, Cemetery Urns, Planters, and Pot Plants, Other Plants In Season.

Residence Phone 9-3105
Orland, Indiana

ORLAND HARDWARE

Maytag Westinghouse Sales & Service
Complete Bottle Gas Service

Phone 9-2491
Orland, Indiana

C and R MODERN STORE

Sundries and Fountain Service
Magazine Cards Gifts Cosmetics

Orland, Indiana

CHERRY CAKE PUDDING

1 C. sugar
1/2 C. shortening
1 egg
1/2 C. milk
1 1/2 C. flour
2 t. Baking powder
a little salt

Put dough in ungreased oblong pan
Drain a # 2 can sour cherries, put fruit
on dough. Save juice, Pour 3/4 C. sugar
over cherries. Heat the cherry juice.
pourrover all. Bake about 45 min. at
350° F. Leave in pan at least 2 hours.
Fruit and sauce will be on the bottom.
Serve with whipped cream.

Mrs. Emma Geiser

GRAHAM CRACKER PUDDING

2 C. milk
3/4 C. sugar
1/4 C. cornstarch
1/2 t. salt

1 t. vanilla
3 eggs
2 C. graham cracker crumbs

Scald 1 1/3 C. milk in pan. Mix remaining
1/4 C. of milk with sugar and cornstarch,
salt, add 2 egg yolks and 1 whole egg
stir good. Add mixture to milk , strirring
constantly, until thick. remove from heat
and vanilla and cool.
Just cover bottom of dish with graham
cracker crumbs then alternate with pudding
mix ending with crumbs beat remaining egg
whites add 3 T. sugar put on top and
sprinkle top with graham craker crumbs

Mrs. Bonnie Pierce

CREAM PUFF'S

1/2 C. water
1/4 C. butter
1/2 C. sifted all purpose flour
1/4 t. salt
2 eggs

Bring water to a boil in saucepan on Hot fire. Add butter, stir until melted, Switch to low heat, add flor salt, stirring vigorously, Cook until mixture draws away from sides of sauce pan. Remove from heat cool 1 min.
Add eggs, one at a time beating after each addition until smooth.
On greased baking sheet drop batter by teaspoons 2 inches apart.
Bake 360° F. for 25 min.
When cool remove small portion of top, fill with cream filling, place top back, sprinkle with powder sugar.

Edith Garrison

FRUIT WHIP ICE CREAM

1 pkg. Strawberry Jello
2 C. Hot water
1 pt. vanilla ice cream
1 C. strawberries

Dissolve Jello in hot water. Chill until particlly set. Beat in ice cream with electric or rotary beater. Fold in berries. Serve at once or chill. Garnish with whole berries.

Janice Bredemeier

APPLE DUMPLING

Pare and core apples
(1 apple for each dumpling)
Roll out pie pastry, put apple in center of pastry add 1 T. sugar dash of cinnamon and dot of butter. Fold pastry over apple to seal. Put into deep baking dish and and pour syrup over and bake in mod. oven (375°) about 35 Min.

Syrup 1/2 C. sugar, 3/4 C. water. dash of cinnomon and 1 1/2 T. butter cook at boiling 3 min.

Rosalind Conway

ICE CREAM

2 C. sugar	Pinch of salt
3 eggs, beaten well	1 T. vanilla
3 qts. milk	Junket, 2 tablets

Beat eggs until fluffy, gradually add sugar andcoontinue beating with rotary beater. Add salt and vanilla. Dissolve 2 tablets Junket in 1 T. water. Add eggs and sugar mixture to 3 qt. milk. (may use part cream) and heat lukewarm. Then add Junket and pour in freezer and let set. Freeze, Makes one gallon.

Lillie McNett's

Remember when you talk, you only repeat what you already know;...but if you listen...you may learn something.

LEMON SPONGE PUDDING

1 C. sugar
1/4 C. flour
1/8 t. salt
2 T. butter
4 or 5 T. lemon juice
1 t. grated peel
2 beaten egg yolks
1 C. scalded milk
2 beaten egg whites

Combine sugar, flour, salt and butter, juice and cooled milk. Fold in egg whites Bake in 1 1/2 qt. casserole ef flat pyrex dish 325° F. for 1 hr.

Mrs. Charles R. Hamilton

SUGARLESS PUDDING

Put 30 marshmallows in 1 C. milk, Heat over Hotwater until marshmallows are melted, then add 2 C. Drained crushed pineapple When cool fold in 1 C. whipped cream.

Crumb and powder 6 graham crakers. Put in a dish then pour in the marshmallow mixture. Crumb and powder 6 more graham crackers for over the top. Put in refrigerator.to set. Before serving

Mrs Vere Rathbun

FRUIT CRISP

1/2 C. sugar
1/2 C. flour
1/2 stick oleo
1 C. apples

Cut oleo into flour and sugar, add apples. Bake in oven. 375° F. for 15 or 20 min. or until apples are done.

Miss Jo Ann Clark

UPSIDE DOWN DATE PUDDING

Syrup

2 C. brown sugar
1 1/2 C. water
1/4 C. butter
let boil good

Batter

2 C. white sugar
2 Lumps butter
1 C. milk
2 C. flour
2 t. baking powder
1/2 t. cinnamon
1 C. dates
1/2 C. nuts

Have syrup ready when you mix batter. Pour syrup over batter. Bake 1 hr. 300-325°.

MRS. Robert Dilgard

SEVEN MINUTE FROSTING

1 C. powdered sugar
1 egg white
2 T. water
1 pinch salt
1/2 cut up marshmallows
1 t. vanilla

Combine sugar, egg white, water, and salt in top of double boiler. Beat over boiling water for seven minutes, or until it stands in peaks. Remove from fire and add marshmallows and vanilla and continue beating until it is of spreading consistency.

Mrs Lloyd husselman

VERMONT INN DOUGHNUTS

1 C. scalded milk
1/4 yeast cake dissolved in 1/4 C. warm water
1 t. salt
1/3 C. butter and lard mixed
1 C. light brown sugar
2 eggs, well beaten
1/2 t. nutmeg
2 C. flour

Cool the cup of scalded mild to luke-warm.
Add yeast mixture to milk, salt and flour enough for stiff batter.
Let rise for one hour. Add mlted shortening sugar, eggs, nutmeg and flour.
Let rise again. If too soft to handle well, add more flour. Turn on floured board, pat and roll three-forths inch thick. Cut with biscuit cutter and shape into ball between hands. Fry in deep fat at 375°.

Mrs. Earl Husselman

PINEAPPLE FLUFF

1 C. graham cracker crumbs
1 pkg. vanilla pudding
1 C. milk
10 marshmallows
14½ ounce can milk, chilled
1 t. vanilla
1 ¾ C. canned, drained pineapple chunks

Cook pudding and milk until thickened.
Dissolve marshmallows over hot water and fold into cooked pudding. Cool. Whip chilled canned milk, add vanilla. Fold milk and pineapple chunks into pudding mixture.
Line bottom of refrigerator try with graham crakers crumbs. Add fluff mixture. Top with crumbs. Chill.

Miss Lulu Belle Christlieb

STRAWBERRY CHIFFON PIE

1 C. strawberries
3/4 C. sugar
3 egg whites
whipped cream
4 ts. gelatin
1 T. lemon juice
red food coloring

Puree one and a half cups of hulled strawberries and three-fourths cup of sugar. Let this stand for 30 min. Soak four tsp. gelatin in one-fourth cup cold water. Dissolve this in two cups hot water; add one tablespoon lemon juice. Add this mixture to puree of strawberris. Chill in refrigerator until almost set. Whip with wire whisk until stiff. Fold in three stiffly beaten egg whites, one drop of red coloring Pour into a baked pie shell. Chill before serving and top with whipped cream.

Mrs Earl Husselman

BANANA PIE

1 C. brown sugar
1/4 t. salt
3 egg yolks
1 C. evaporated milk
1 t. vanilla
1 C. cream, whipped
1/2 C. flour
1/4 C. cold water
1 T. butter
1 C. boiling water
2 C. sliced bananas

Mix sugar, flour and salt in saucepan. Stir in cold water, egg yolks, evaporated milk; beat smooth. Gradually stir in boiling water. Cook stirring constantly, until thick and smooth. Stir in butter, vanilla. Cool spread into one nine-inch baked pie shell. before serving, top with sliced bananas and cover with whipped cream.

Mrs. Earl Husselman

Graham Cracker Crust

20 graham crackers
¼ C. sugar
¼ C. soft butter or oleo

Roll graham crackers to fine even crumbs. Pour crumbs into bowl, add butter and sugar. Blend these well with fingers, fork or pastry blender. Pour crumb mixture into 9 inch pie plate, set 8 inch pie plate on top of crumbs and press firmly to make an even layer of crumbs on bottom and sides of the 9" pie plate. Crust shell is now ready to freeze if you want to fill with ice cream or to bake in moderately hot oven (375°) for 8 minutes.

Mrs. Deloris McCarty

Rhubarb Pie (creamed)

Mix 1 cup sugar and 3 tablespoons flour, put in bottom of unbaked pie crust, add 3 cups cut rhubarb. Mix 2/3 cup sugar and 2 tablespoons flour, pour over rhubarb. Over this pour 1 beaten egg and ½ cup cream (or condensed milk). Bake at 350° until rhubarb is done.

Martha Christlieb

Peach Pie

Drain juice from peaches. 1 cup. Heat juice, to each pie take 2 tablespoons flour mixed with a little cold juice, and stir into hot juice and cook. Add juice from one orange and chunck of butter..cool and pour over peaches that have been placed in pie crust. Add one tablespoon tapioca. (use ½ C. sugar or if juice is unsweetened, 1 C.) Bake

Mrs. Sam Herl

Angel Pineapple Pie

1 C. crushed pineapple
1 C. cold water
1 C. sugar
3 T. cornstarch
2 egg whites
1 C. whipped cream
½ C. chopped walnuts
½ t. salt

Combine pineapple, water, sugar and salt. Place on stove and when mixture reaches boiling point, add cornstarch which has been dissolved in a little water. Cook thoroughly, then set aside to cool. When cool, fold in stiffly beaten egg whites. Pour in baked pie shell. Cover with whipped cream and nuts. Put in cool place until ready to serve.

very good

Mrs. Martin Christlieb

Rhubarb Cream Pie

1 C. sugar
2½ C. stewed rhubarb
3 T. flour
2 egg yolks, beaten
1/3 C. water
1 T. butter

Place sugar, stewed rhubarb, flour and water in top of double boiler. Cook until slightly thickened, add beaten egg yolks and continue cooking until thick. Remove from heat and add butter. When thoroughly cold pour into baked pie shell and top with whipped cream to which a drop of red coloring has been added. (Whites of eggs can be used instead of cream for top.)

Mrs. Fred Leverenz

Rhubarb Pie

2 C. rhubarb   1 C. sugar
2 T. flour   2 egg yolks

Put all together and cook until thick. Pour into baked pie crust and top with egg white meringue and brown.

Mrs. R. J. Carper

Pecan Pie

3 eggs slightly beaten   1 C. sugar
        1 C. white Karo
1 tes. vanilla   ¼ tes. vanilla
½ cup pecan meats

Bake in pie shell, ten minutes at 400°, lower heat to 325° and bake until done.

Lola Munger

Custard Pie

3 eggs, slightly beaten   5 T. sugar
        2½ C. scalded milk
½ t. nutmeg   ¼ t. salt

Mix eggs, sugar, milk and salt thoroughly. Pour into unbaked 9" pie shell and sprinkle with nutmeg. Bake 5 minutes at 450°, then decrease to 325° and bakings for 30 minutes more.

Mrs. Lynn E. Collins

What a fine world this would be, if
today we did as well as we
expect to do
tomorrow.

Banana Bavarian Pie

1 pkg. sweetened orange flavored gelatin
1½ C. boiling water
½ C. orange juice
½ t. grated orange rind
¼ C. sugar
few grains salt
1 C. whipping cream
2 bananas sliced

Dissolve gelatin in boiling water. Add sugar, salt, juice and rind. Cool until partly set, add bananas. Fold in stiffly whipped cream. Pour into pastry shell and chill until firm.

Mrs. Earl A. Borneman

Lemon Pie

Stir in 2 cups of boiling water 2 tablespoons cornstarch dissolved in cold water. Cook until clear. Add... 1 cup sugar, 1 tablespoon butter, yolks of 2 eggs well beaten and the grated rind and juice of 1 large lemon. Cook 2 minutes longer and pour into the baked shells. . . . . . Beat the whites of 2 eggs stiff, add 2 tablespoons sugar and spread lightly over the pies and brown slowly...... .This recipe makes two pies.

Pearl Farver

Pecan Pie

1 C. pecans
1 C. brown sugar
1 tsp. vanilla
3 eggs
1 C. white corn syrup
pinch of salt

Beat eggs and brown sugar until a little heavy, add corn syrup and beat again, also vanilla. Pour into uncooked pie shell, put nuts on top. Bake 1 hour at 300°.

Eva Keith

Cream Pie

¼ C. cornstarch
2/3 C. sugar
2 T. butter
3 slightly beaten
egg yolks
¼ t. salt
2 C. scalded milk
½ t. vanilla

Mix cornstarch, sugar and salt. Slowly add milk and cook over low heat until thick, stirring constantly. Slowly add small amount of hot mixture to egg yolks; stir into remaining hot mixture and cook over low heat 3 minutes. Cool, add vanilla and butter. Pour into cooled baked pie crust. Top with meringue and brown in moderate oven, 350°.

Meringue

3 beaten egg whites
6 T. sugar

Variations of Cream Pie

Banana:

Slice 2 bananas in baked pie crust, add cream filling. Top with meringue and brown.

Pineapple:

Add ½ cup drained, crushed pineapple to cooled cream filling.

Coconut:

Add 3/4 cup shredded coconut to cooled cream filling. Sprinkle ¼ cup coconut over meringue before browning.

Rosalind Conway

Lemon Pie Filling

½ C. plus 1 T. sifted flour
1¼ C. sugar
1½ t. butter
¼ c. lemon juice
1 3/4 C. water
3 egg yolks
2 t. lemon rind, grated

Sift flour and sugar together, add water, butter or marjarine. Cook over low heat until thick. Remove from heat, add a small amount of hot mixture to egg yolks, now add to remaining hot mixture, cook 4 minutes over low heat stirring constantly. Slowly add lemon juice and grated lemon rind......Cool then pour into baked pie crust....Top with meringue and brown in 350° oven.

Meringue

3 egg whites
6 T. sugar

Beat egg whites until stiff but not dry, and ½ of sugar. Now beat until meringue holds definite point, next, fold in gently remaining sugar.

Rosalind Conway

Custard Pie

Chill unbaked pie crust in refrigerator.

Beat together:
½ C. sugar

Add:
1½ C. water

4 eggs, well beaten
½ t. salt
1 t. vanilla
1½ C. evaporated milk

Stir thoroughly. Pour this mixture into chilled crust. Sprinkle nutmeg on top. Bake in hot oven 450° for 10 minutes. Turn heat down to 350° and finish baking for 30 minutes longer. Take the pie out as it shimmers a little as it will bake a little after it is removed from the oven.

Mrs. Martin Christlieb

WEIGH THE ANCHORS THAT HOLD YOUR SHIP
OUTSIDE THE HARBOR
THE TIDE IS FLOWING IN.

Rhubarb Pie

3 C. rhubarb
1 egg

1½ C. sugar
3 T. flour

Cut rhubarb in small pieces, add sugar, egg and flour. Mix well...Put into pie crust and bake......This pie does not soak.

Mrs. Edna Doty

Character is like the foundation to a house - - it is below the serface.

Graham Cracker Pie Crust

16 graham crackers
1 T. flour
½ C. melted butter or shortening

Mix and press mixture in pie pan.

Cocoanut Cream Pie Filling

7/8 C. sugar
1/3 C. flour
1/2 t. salt
1/2 C. cold milk
2 or 3 egg yolks
1½ C. scalded milk
1 t. vanilla
1/4 C. shredded cocoanut

(Use double boiler)..Blend sugar and flour then stir in the cold milk...Beat egg-yolks and stir into first mixture. Add scalded milk and cook until thick. Cool and pour into baked pie shell.

Meringue

2 T. sugar to each egg white. Beat whites until slightly foamy, add a little sugar and continue alternately sugar and beating until sugar is used. Beat mixture until sugar is dissolved and stands in peaks. Spread over filling, being sure its covered to crust edge then meringue wont shrink, then swirl the meringue before browning in 425° oven for 4 to 4½ minutes.

June E. Collins

Wisdom is the principal thing;
therefor get wisdom; and with all
thy getting get understanding..:;

Proverbs 4:7

RED CHERRY PIE

4 C. pitted, fresh or canned cherries
2 C. sugar
1/4 C. minute tapioca
1/8 t. salt
2 T. butter

Cook on top of stove untill thick, about 20 minutes. Fill 9 inch pastry lined pie pan. Dot with butter and adjust top c crust. Bake in hot oven about 20 min.

Mrs. Robert Dilgard

...

PECAN PIE

3 eggs, beaten
1/2CC. sugar
1 C. dark corn syrup
1/4 t. salt
3 T. melted butter
1 C. pecans

Mix first 5 ingredients and pour over pecans that have been placed in an unbaked pie shell. Bake at 425° for 8 minutes, then reduce heat and bake at 375° for 30 minutes or until knife blade comes out clean.

Mrs. Hilda Treesh

PIE CRUST

4 C. flour
2 C. shortening
1 t. salt
1 egg, beaten

Beat egg and fill cup with cold water. Mix gently, with other ingredients. This can be stored for days in refrigerator, and used as desired.

Mrs. Paul Collins

CANDY

FOLTZ FARM SERVICE

General Repairing

Phone 9-2536

Orland, Indiana

BOYER LUMBER CO.
Lumber, Paints, and Hardware

Orland, Indiana Burr Oak, Michigan
Leondias, Michigan

Orland Phone 9-3485

WELLS GARAGE

Auto - Truck and Tractor Service

Phone 9-3212

Orland, Indiana

ORLAND RESTAURANT

"Home Cooked Meals"
Short Orders - Sandwiches
(Charlotte and George Rothgeb, Owner)
Phone 9-3565 Orland, Indiana

Never Fail Fudge

1/3 cup butter
4½ cups sugar
1 can (14½ oz. evaporated milk
1 cup marshmallow creme
1 bar sweet chocolate grated
2 pkgs. (12 oz. semisweet chocolate chips
2 t. vanilla
2 cups chopped nuts

Combine butter, sugar and milk. Boil 5½ min. Remove from heat and add remaining ingredients except nuts. Beat until well mixed. Add nuts. Spoon into buttered pan. Cool until firm then cut. Mrs Alice Roth

Mello Fudge

¼ lb. marshmallows
2½ squares unsweetened chocolate
¾ cup rich milk
2/3 cup white sugar
½ cup chopped walnuts
½ t. vanilla
2½ tablespoons butter

Cut up the marshmallows in small cubes and spread evenly in a greased 8 by 4 in. pan. Place chocolate and milk in pan over low heat. Cook until blended, stirring constantly. Add sugar; stir until sugar is dissolved and mixture begins to boil. Continue boiling without stirring until soft ball forms in cold water. Remove from heat and add butter and vanilla. Beat until mixture is almost thick and add nuts. Pour over marshmallows and cool.

Tommy Christlieb

Cracker Jack

6 qts popped corn
1 large c. Sorghum
2 c. sugar
1 t. vinegar
1 T. butter
1 pinch soda

Have corn popped. Cook together Sorghum, sugar, vinegar and butter. Boil until a little will harden in cold water. Add soda and stir hard. Then pour over corn. Add nuts if desired. Put in pan and press down flat. Let cool and harden.

Mrs Roy Bodie

Peanut Butter Candy

3 T. peanut butter
2 c. sugar
$\frac{1}{2}$-$\frac{3}{4}$ c. cream
$\frac{1}{4}$ t. salt
1 t. vanilla

Combine peanut butter, sugar, salt and cream in a pan and boil until it forms a soft ball in cold water. Remove from stove and add vanilla. Beat until it begins to thicken. Pour into a buttered platter and cut when partly cool.

Mrs Bonnie Pierce

Gumdrops

4 level T. Knox Gelatine
1 c. cold water
1½ c. boiling water
4 c. sugar
red, yellow, and green coloring
1 t. cinnamon extract

Soak gelatine in cold water about 5 min. Heat sugar and boiling water to boiling point. Add softened gelatine and boil slowly for 15 min. Remove from fire and divide into two equal parts. Color red and yellow and flavor with cinnamon and lemon and peppermint. Pour candy in loaf pan which has been rinsed in cold water and put in a cold place not refrigerator. Allow to thicken 12 hours. With a wet knife loosen edges and turn out. Cut in cubes.
If lemon flavor is desired add 3T. lemon juice and 2 t. extract to one part of the candy. Makes 200 pieces.

Peanut Brittle

Cook 2 cups sugar until melted to light brown. In greased pan put 1 c. chopped nuts. Pour sugar over nuts. Chill and break in small pieces.

Mrs Roy Bodie

Honor thy father and thy mother, that thy days may be long upon the land which the Lord thy God giveth thee.

Exodus 20:12

NEVER-FAIL FUDGE

1/3 C. butter
4½ C. sugar
1 can evaporated milk
1 cup marshmallow cream
1 bar sweet chocolate, grated
2 pkgs. semi-sweet chocolate chips
2 t. vanilla
2 C. walnuts, coarsly chopped

Combine butter, sugar, and milk. Boil 5½ minutes. Remove from heat and add remaining ingredients, except nuts. Beat until well mixed. Add nuts. Spoon into buttered pan. Cool until firm. Then cut. Makes 5 pounds.

Miss Lulu Belle Christlieb

MAPLE FUDGE

2 C. maple syrup
1 T. light corn syrup
3/4 C. thin cream
3/4 C. chopped walnuts

Combine the maple syrup, corn syrup, cream and place over low flame. Keep stirring all the time until the mixture boils. Then cook without stirring until a soft ball forms in cold water. Remove from fire and cool to lukewarm. Beat until it thickens; then add nuts and pour into a greased pan. Cut into squares when cold.

Mrs. Earl Husselman

VEGETABLES & SALADS

MIKKELSON MARATHON STATION

Service Station Marathon Products

Phone 9-2465 P. O. Box 153

Orland, Indiana

LAKESIDE GROCERY
Groceries - Meats - Fresh Vegetables
and Fruits Packaged Ice Cream
Gulf Filling Station and Products Trailer Court

Lake James
Angola, Indiana

TAYLOR'S TRI-STATE MOTEL AAA
and Gift Shop
Elmo Taylor, Owner Melvin McNett, Manager
Phone 157-L
Hot Water Heat and Beautyrest Mattresses
U. S. 27 At North City Limits Of
Angola, Indiana

THE KRATZ DRUG STORE

The Rexall Store

Phone 147 Est. 1885

Angola, Indiana

Baked Macaroni and Cheese

One 8or 9 oz. package of Macaroni
$\frac{1}{4}$ to $\frac{1}{2}$ lb. cheese

To make Thin White Sauce combine:
3 T. butter
2 T. flour
1 t. salt
$\frac{1}{4}$ t. pepper
2 cups milk

Cook macaroni, rinse and drain. Place in a greased casserole. Make sauce. Melt butter over low heat, add flour salt and pepper and stir until well blended. Remove from heat. Gradually stir in milk and return to heat. Cook stirring constantly until thick and smooth. Add cheese. Stir until melted. Pour in macaroni and bake in a moderate oven (375 degrees) about 25 min.

Mrs Dorothy Twitchell

Deluxe Pea Salad

1 can peas
1 cup diced fried crisp bacon
½ cup diced cream cheese
1 red pimiento, diced
3 hard cooked eggs, chopped
4 sweet pickles, diced
1 stalk celery, chopped

Drain juice from peas. Blend peas and other ingredients together with with salad dressing. Serve on lettuce leaf.

Mrs Edna Doty

Cranberry Salad

½ lb. cranberries
1 pint water
1/8 t. soda
1/8 t. salt
1 cup granulated sugar
1 box strawberry gelatin
15 marshmallows, cut in small pieces
1 cup diced apples
1 cup diced celery
½ cup chopped pecans or other nuts

Combine cranberries, water, soda and salt. Cook about 10 minutes. Add sugar, when dissolved take from stove. Add gelatin, stir well, add marshmallows; when melted add celery, apples and nuts. This should set at least two days as it gets better.

Mrs Edna Doty

BEETS WITH ORANGE JUICE

6 medium sized beets
3 T. orange rind
1/4 t. salt
1/2 C. orange juice
3 T. lemon juice
1 T. water
1/4 C. butter
1 T. flour mixed with 2 T. water

Cook grated rind, salt, water and lemon juice 5 min. cream butter and add with orange juice to the hot mixture. Add flour mixed with water and cook slowly. Stir constantly until thick. About 15 min. Pour over canned or cooked beets.

Mrs. Sam Herl

SCALLOPED EGG PLANT

1 large egg plant
2 T. butter
1 green pepper
1 small onion
2 t. salt
pepper to taste
1 C. cracker crumbs
1 qt. canned or chopped tomatoes

Cut egg-plant in small pieces. Melt butter in skillet, add green pepper and onion cook for 3 or 4 min. Add tomatoes and egg plant seasoning and cook for 10 min. Place in a baking dish cover with buttered crumbs and bake in a moderate oven for 15 min. or until crumbs are browned.

Mrs. Morris Collins

Hungarian Green Beans

Melt 2 T. butter in a heavy sauce pan. Add 1 peeled, sliced good sized onion and simmer until yellow. Then add 1 pound washed string beans cut in halves lengthwise. Stir in 3 cups diced peeled tomatoes, 1 teaspoon sugar, 1½ teaspoon salt and ¼ t. pepper. Cover and simmer 35-40 min. or until the beans are tender and the liquid has been reduced to a thick sauce. Serve with garnish of cottage cheese. Serves 4.

Mrs Paul Collins

Potatoe Soup

4 to 6 medium size potatoes
1 small or Medium size onion
1 egg yolk and enough flour to crumble into rivelts
Milk, 1 to 2 cups, can be increased
salt and pepper to taste and a little piece of butter.

Peel and dice potatoes and onion. Cook with enough water to cover. Add salt and boil until almost tender then add the rivells of egg and flour mixture with dash of salt to potatoes and finish cooking until both are tender. Add milk and stir to prevent sticking on low heat but do not boil. If it is too thick more milk may be added.

Mrs Donald Herl

Stuffed Onions

Peel 6 large white onions. Parboil in weak salted water for a few min. Then remove the center leaving enough layers to hold the onions in shape. Chop the onion removed, add $\frac{1}{4}$ cupful of some cold meat, 2T butter, 12 salted crackers rolled fine, salt and pepper to taste.
Pack this in the onions shells, place in baking dish, cover with 2 cups white sauce and sprinkle over top $\frac{1}{4}$ cup grated cheese. Bake 15 min. in a hot oven, then remove lid and allow to brown.

Mrs Bonnie Pierce

Tomato Soup

1 peck tomatoes
1 bunch celery or 1 T. celery seed
6 medium onions
3 mangoes
Cook until soft
1 cup flour
1 cup brown sugar
$\frac{1}{4}$ lb. butter
1 T. salt
Mix with vegetables. Cook 5 min. after boiling. Fill cans, pressure cook 5 lbs pressure for 10 min.
Hot water time 35 minutes

Mrs Lynn Collins

Go to the ant, thou sluggard;
Consider her ways, and be wise.

Proverbs 6:6

Green Beans and Mushroom Soup

1 pint of green beans
½ can cream of mushroon soup
Salt and pepper

Heat green beans and drain ½ water off, then add ½ can of cream of mushroon soup, salt and pepper.

Mrs R. J. Carper

Harvard Beets

½ cup sugar, mixed with
½ T. cornstarch
3 to 4 T. lemon juice
2 T. salad oil or melted butter
½ cup water
Mix well and boil 5 minutes
Add 12 small beets, cooked and cut in cubes (about 2½ cups)
Let stand over low heat 20 min.
Serves 4-6.

Mrs Martin Christlieb

Suggestion:
A variation for a one dish meal is to use dried beef and noodles instead of hamburger and macaroni in a goulash or such mixture.

Miss Martha Christlieb

The reason a lot of people cannot find opportunity is it goes about disguised as hard work.

Cream of Potatoe and Onion Soup

2 or more Frankfurters
2 T. butter
1 cup finely chopped onions
1 T. flour
1 Qt. milk
2 cups cooked riced potatoes
1½ t. salt
¼ t. pepper

Slice franks thin. Melt butter add franks and onions, cook about 2 min. Push franks and onions aside, stir in flour and blend thoroughly. Then add milk and gradually the potatoes, stirring constantly. Add salt and pepper. Cook until thickened. Serve immediately. Serves 6.

Mrs Morris Collins

Harvard Beets

12 small cooked beets cubed
2 T. butter
½ cup sugar
1½ t. cornstarch
4 t. water
4 t. vinegar
Mix the sugar and cornstarch, add the water and vinegar and boil for 5 min. Add beets and let stand over low heat for 30 min. Just before serving bring to boil and add butter.

Mrs George Clancy

Vegetable Burgers

1 cup finely chopped celery
½ cup canned peas
½ cup cooked or canned diced carrots
1 t. Worchestershire sauce
1 T. grated onions
1 cup crumbs, crackers or dry bread
½ t. salt
½ c. thick white sauce
1 egg

Parboil celery in unsalted boiling water for 10 min. Drain. Using one-forth cup of the crumbs combine all the ingredients with white sauce. Form into patties. Chill. Dip patties in remaining crumbs then in beaten egg diluted with water then again in the crumbs. Fry until golden brown.

Mrs Morris Collins

Pineapple Salad

1 large can sliced pineapple, cut small (drained)
½ lb. marshmallows, cut
½ cup English walnuts, chopped
½ pt. whipped cream

Dressing:
2 eggs beaten
½ cup sugar
½ pt. coffee cream

Combine the last three ingredients together and let it come to a boiling point, being careful to stir. Take from fire and cool. Add the dressing to the pineapple, marshmallows, and nuts, then fold in the whipped cream.

Miss Marlene Christlieb

Lemon Jello

1 pkg. Lemon jello
1 #2 can crushed pineapple
2/3 cup nut meats
½ cup chopped celery
½ pt. whipped cream
1 small jar pimientoes
1 large package Philadelphia Cream cheese

Dissolve jello in hot pineapple juice Add cheese while jello is still warm. Cool, then add the remaining ingredients. Serve on lettuce leaf.

Mrs Alice Roth

Cranberry Salad

Dissolve 2 pkgs. Raspberry jello in
3 cups hot water
grind 1 lb. cranberries
1 orange
3 large apples
Add 2½ cups sugar and ½ cup chopped nuts.
Let stand one hour. Then combine.
Cool in refrigerator.

Mrs Dorothy Miller

Lemon and Pineapple Salad

1 box lemon jello
2 cups boiling water
1 cup grated creamed cheese
1 cup crushed pineapple
½ cup chopped nut meats
1 cup whipped cream

Dissolve jello in hot water. Cool until soft jelled then whip. Fold in remaining ingredients. Pour into mold. Chill. Serve on favorite salad greens

Edith Garrison

Carrot and Peanut Butter Filling

1 cup grated or ground raw carrots
1 cup peanut butter
Mayonnaise or other dressing

To the ground carrots add the peanut butter and mix well. Add salad dressing, a little at a time until the mixture will spread easily.

Mrs Paul Collins

BREAD

WILLIS DRUGS

Your Health Our Concern

Phone 23 Public Square

Angola, Indiana

STEUBEN COUNTY FARM BUREAU
INSURANCE SERVICE
Angola, Indiana
Fire - Life - Auto - Liability
Merle Grabill, Gen. Agt.
Wm. Fee, Special Agt.
Office Phone 303 Angola

Compliments Of

MR. and MRS. OSMER WELLS

SINGER SEWING CENTER

Phone 754 Angola, Indiana

NORTONS & SONS
SERVICE

Phone 9-3305

Orland, Indiana

ORLAND HOUSEHOLD
APPLIANCE SHOP

Phone 9-2215

Orland, Indiana

Johnny Cake

1 egg
¼ C. melted shortening
4 t. baking powder
1 C. milk
1 C. flour
¼ C. sugar
1 C. cornmeal

Mix egg, milk and shortening...add flour, sugar, salt, baking powder, and cornmeal......Bake 25 minutes at 425°.

Claramae Wells

Sweet French Rolls

1 C. milk, scalded
1 yeast cake dissolved in
¼ C. lukewarm water
¼ C. sugar
¼ C. melted butter
1 t. salt
1 egg
1 egg yolk
1½ C. flour
½ t. lemon extract or your own choosing

When milk is lukewarm add dissolved yeast cake and 1½ cups flour; beat well, cover and let rise until light. Add sugar, salt, eggs well beaten, seasoning and butter and enough flour to knead, let rise again, then roll in a long strip to ¼ inch thickness..spread with butter and cinnamon(if you like), roll like jelly roll, cut in one inch slices. Place in greased pan close together or not so close, 15 to 20 minutes at 400°

Mrs. Lynn E. Collins

In these days of high speed and low mentality, the highways have become good-byeways.. .

Cloverleaf Biscuits

Dissolve 1 cake yeast in ¼ cup lukewarm water.
Put in large mixing bowl the following:
8 T. shortening, 1/3 C. sugar,
½ C. boiling water..stir until shortening is melted...add ½ C. cold water,
1 well beaten egg, yeast, 1 t. salt
and 3½ C. unsifted flour....Mix well.
Coven and put in refridgerator...Will last several days, but mix down every morning....Put 3 pieces of dough, each the size of a small hickory nut in a well greased muffin tin, let raise in warm place three hours. Bake 12 to 15 minutes in oven 425°.

Edna Doty

Refrigerator Rolls

2 C. scalded milk
3/4 C. sugar
4 tsp. salt
2/3 C. shortening
1 C. lukewarm water
2 yeast cakes
1 tsp. sugar
2 eggs, well beaten
10 or 11 cups flour

Mix the scalded milk and sugar and 4 tsp. salt. Soften yeast cakes in the one cup water, plus 1 tsp. sugar. When first mixture is lukewarm add yeast mixture, beaten eggs and 4 cups flour. Mix all this thoroughly. Add remaining flour and store in refrigerator. Before baking shape and let raise.

Dorothy Miller

Bran Flake Muffins

1½ C. 40% bran flakes
¼ C. soft shortening
1 C. sifted flour
2½ t. baking powder
2/3 C. milk
1 egg
½ t. salt
¼ C. sugar

Mix together bran flakes, milk, egg and shortening..beat well. Sift together flour, baking powder, salt and sugar. Add this to other mixture, don't beat only until mixed good. Fill greased muffin pans 2/3 full. Bake in moderate-hot over (400°) about 25 to 30 minutes. Yield about 1 dozen.

Mrs. Earl Champion

Corn Fritters

1 C. corn
1 t. salt
2 eggs
1 C. flour
1 t. baking powder
½ C. milk

Mix together corn, flour, salt, baking powder, milk and egg yolks. Fold in lightly beaten egg whites to batter. Drop from spoon into deep fat and fry.

Rosalind Conway

Nut Bread

4 C. flour
1 egg
1 t. salt
4 t. baking powder
1 C. sugar (brown or white)
1 C. chopped nuts

Wet with sweet milk to make a real thick batter...Makes 2 loaves in bread tins. Bake in moderate oven 350° to 375°.

Mrs. Earl Champion

Jiffy Yeast Rolls

1 cake yeast
½ C. lukewarm water
1 tsp. sugar
4 T. butter
1 C. boiling water

1/3 C. sugar
2 eggs
4½ to 5 C. flour
1 tsp. salt

Dissolve sugar in lukewarm water, add yeast, let raise.....Mix remaining sugar (1/3 C.), boiling water, butter, let cool..add beaten eggs and raised yeast mixture....Line mixing bowl with flour, place mixture in the center, stir 2 or 3 T. flour into mixture, let raise 'til light, add salt then mix rest of flour into a med. dough. Grease top and let raise until double its size. Shape into your favorite roll, let raise then grease and put into oven at 400° for 18-20 minutes.

Mrs. Leon Pierce

Nut Bread

1 egg
1 C. milk
1 C. sugar
3 C. flour

3 t. baking powder
½ t. salt
3/4 C. nut meats

Mix all dry ingredients. Beat egg, add to the egg alternately the milk and dry ingredients. Mix well and add nut meats...Let stand for 20 minutes and bake in oven at 350° for 1 hour.

Libby Bachelor

Old Style Nut Bread

2 C. brown sugar
2 tsp. soda
1 tsp. salt
1¼ C. chopped nuts
4 C. flour
2 C. sour milk or buttermilk
2 eggs

Mix and bake in two loaves. This is especially good when made with thinly sliced brazil nuts or chopped black walnuts.

Mrs. George Clancy

Fluffy Pancakes

Sift 2 cups flour, 4 tsp. baking powder, ¼ cup granulated sugar, 3/4 tsp. salt, add 5 T. melted shortening and one well beaten egg, enough milk to make a thin batter......Bake on an ungreased griddle........These are exceptionally light and fluffy.

Edna Doty

Johnny Cake - Corn Bread

¼ C. shortening
½ t. salt
1 C. sour milk
1 C. flour
¼ C. sugar
1 egg, beaten
½ t. soda
½ C. corn meal
4 t. baking powder

Combine ingredients.....Bake at 425°.

Mrs. Ella Lucas

ITALIAN WHITE BREAD

7 1/2 lbs flour
2 T. sugar
5 T. salt
3 cakes yeast
2 qts Luke warm water

Put flour in large mixing pan, such as a dish pan. Make well in center of flour add sugar salt, and crumbled yeast in well- add enough water to dissolve yeast-keep adding water small amounts each time until all flour is mixed into a soft dough- kneed well- let rise until double in bulk (about 2 hours) Knead down, work dough well again- Make loaves place 2 loaves in well greased pie-pans- let rise about 30 min. Bake 20 min. at (375°) turn heat down to (325) bake 40 minutes. Bread must bake 1 full hour Makes 10 loaves of bread. Wrap each loaf when cool in foil, place in deep freeze. Use as needed.

Edith Garrison

BANANA NUT BREAD

2 C. sugar
1/2 C. spry
2 eggs
3 C. flour
1 1/2 t. soda
8 to 10 T. sour milk
3 bananas
1/2 C. chopped nuts
pinch of salt

Mix in order given. Add soda to sour milk. Mash bananas thoroughly before adding to mixture. Bake in 2 loaf tins in a slow oven for 1 hr.

Mrs. Morris Collins

GINGER BREAD

1 C. molasses (half honey can be used)
1 3C. sugar
2/3 C. shortening
3 1/2 C. flour
2 eggs
pinch of salt
1 T. ginger
2 T. soda dissolved in 1C. hot water
1/2 t. cloves
1 t. cinnamon

Put the hot water in the last thing. Makes what seems a very thin batter. but results is fine. Bake at 350° F.

Pearl Farver

DOUGHNUTS

Beat 2 eggs stir in 1 C. sugar well add 2 level tablespoons lard and beat, 1 level t. soda dissolved in 1 C. of buttermilk. 1/2 t. salt. 2 t. baking powder. 3 or 4 C. flour. Nutmeg or your own choice seasoning Dough not too stiff. Knead lightly about 2 min. on slightly floured board, roll 1/3 inch thick, cut with doughnut cutter, let them rise for several min. Fry in deep fat 385° F. until a golden brown drain on paper towel or cloth.

June E. Collins

Swift to hear
Prompt to obey
Diligent to serve

Isabella Thoburn

POTATO DONUTS

2 C. sugar
2 C. mashed potatoes
1 C. sweet milk
4 T. melted butter
3 eggs
6 C. flour
5 t. baking powder
1/2 t. salt
1 t. vanilla
1 t. nutmeg

Mix all ingredients, as for cake. Roll 1/2 in. thick, cut with donut cutter fry in deep fat until golden brown about 5 minutes.

Edith Garrison

COCOANUT BANANA SNOW

Combine 3 bananas. Cut in small pieces , 1/2 C. powdered sugar, 2 t. lemon juice. Force through sieve and chill, fold chilled fruit mixture into stiffly beaten egg white, then fold in 1/2 C. whipped cream and 1/2 C. shredded cocoanut.

Mrs Morris Collins

Who learns and learns,
......And acts not what he knows;
Is one who plows and plows,
......But never sows.

Anon

DATE NUT LOAF

1 C. pitted dates, chopped
1 C. boiling water
1 t. soda
1/2 t. salt
1 T. shortening
1 C. sugar
1 beaten egg
1 t. vanilla
1 3/4 C. flour
1 C. chopped nuts

Cut dates and combine hot water soda, salt, and pour over dates. Cream shortening and sugar. Add beaten egg, sift and measure flour. Batter will be crumbly. Add vanilla dates and nuts. Put in greased loaf pan, and bake at 300° F. for 1 1/4 hrs.

Mrs Shirley Wooster

HOT CORN BREAD

1 C. corn meal
1/2 C. sugar
2 T. melted butter
2 eggs
1 C. flour
1 C. sweet milk
2 t. Baking powder
1 t. salt

Mix flour, cornmeal, salt, and sugar well together, add milk, then butter, and eggs (well beaten) stirring vigorously as each is added. Add baking powder last pour into buttered tins and bake 30 min.

Mrs. Leona Munger

Cornbread

1 C. cornmeal
2C. sifted flour
2 eggs
¼ C. sugar

¼ C. fat
1½ C. sour milk
1 t. salt
¾ t. soda
3 t. baking powder

Sift together, two or three times, the flour, cornmeal, sugar, salt, soda and baking powder. Add the sour milk and beaten egg, then the melted fat. Beat well and pour into greased pan and bake in a moderate oven (325-350 degrees) for 30-35 minutes.

Carole Cleveland

Grape-Nuts Bread

2 C. milk, scalded
1 C. Grape-Nuts
3 C. sifted flour
4 t. baking powder

1 t. salt
½ C. sugar
1 egg, well beaten
3 T. melted fat

Pour milk over Grape-Nuts; cool. Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Add egg and shortening to Grape-Nut mixture and stir well; add flour mixture, stirring only enough to dampen all flour. Turn into greased loaf pan, 9x4x3 inches; let stand 20 minutes. Bake in moderate oven (350 degrees) 1 hour and 20 minutes. Store overnight before cutting.

Mrs Jeanette Cleveland

Swedish Tea Ring

1 C. milk, scalded
¼ C. butter
½ C. sugar
1 t. salt
4¼ C. flour

2 cakes yeast
¼ C. lukewarm
water
2 eggs

Pour hot milk over butter, sugar and salt. Crumble yeast into lukewarm water to dissolve. Cool milk to lukewarm and add yeast. Add well-beaten eggs. Beat in flour to make a soft dough. Turn out on a floured board and knead until smooth. Form into a ball and place in a greased bowl. Cover and let rise until double in bulk. When yeast dough is light, roll into a rectangular sheet about ½ in. thick. Brush with melted butter, and sprinkle with brown sugar and cinnamon. Roll jelly-roll-fashion and shape into a ring. Place on greased baking sheet and cut with scissors at one inch intervals almost through ring. Turn slices slightly. Cover and rise until double in bulk. Bake at 375 degrees for approximately 25-30 minutes. While warm, frost with white frosting and sprinkle with chopped nuts.

White Frosting

1 C. confectioners' sugar
2 T. butter
2 T. cream
¼ t. vanilla

Blend sugar and butter. Add cream and vanilla, blending until mixture is quite smooth.

Mrs Myron Cleveland

MEAT
FISH
GAME

HOSACKS APPLIANCE

Phone 106

Angola, Indiana

OPDYKE'S DRY GOODS

Phone 9-3151

Orland, Indiana

COMPLIMENTS

OF

A FRIEND

CONEY ISLANDS

Since a truly top-notch Coney Island should be smothered with a liberal quanity of highly seasoned meat sauce and chopped onions it is wise to provide plenty of paper napkins. The sauce can be made ahead of time, then heated just before serving. You'll need....

1/2 lb. finely ground beef. (Ask you meat dealer to put it through the grinder at least 3 times.)
melt 1 T. fat in skillet . Add ground beef and saute over med. heat until meat is lightly browned. Turn heat low and stir in
1 C. tomato catsup
1 T. brown sugar
2 t. vinegar
1/8 t. pepper
2 t. Worcestershire sauce
1 t. salt
5 or 6 drops of Tabasco sauce

Cover and simmer for 1 to 1 1/2 hrs. While the sauce is cooking, peel a large sweet, onion, Then chop into fine pieces. Onion is absolutely essential to a "Coney With" Have ready 12 weiners in the buns, hot meat sauce, prepared mustard and a bowl of chopped onion. Spread mustard over surface of bun, top hot dog with meat sauce and finish with chopped onion. Makes 12 Coneys

Mrs Ava Beardsley
given to the W.S.C.S by
Mrs Elizabeth Bryant

BARBECUE SPARE RIBS

3 lbs. spare ribs
2 onions sliced
1 C. water
1/4 t. tabasco
1/8 t. chili powder

Lay spareribs in shallow pan with onions on top. Pour the combined ingredients over them and bake till tender at 300 to 350° .

Mrs. Elizabeth Bryant

TUNA POT PIE

1½ C. diced carrots
1½ C. diced potatoes
3 T. chopped onion
Milk
¼ C. butter or margarine
¼ C. flour
1 No ½ can Tuna (Fancy solid pack or chunk style)
1 C. canned peas.

Cook carrots, potatoes and onions until just tender in liquid from can of peas. Drain off liquid into measure; add oil from tuna and enough milk to make 2 c. of liquid in all. Now melt butter blend in flour and add this liquid stirring constantly until thickned. Pour over cooked vegetables, add tuna peas, and season to taste. Turn into greased casserole, cover with pie crust, biscuit dough or buttered crumbs. Bake at 425 f. until crust is done. (Serves 6)

Mrs. Martin Christlieb

FRENCH FRIED LIVER

Clean liver and cut in strips. Dip strips in a beaten egg and then roll in a mixture of half flour and half cornmeal. Fry in deep fat. The fat should be hot enough to brown a bread cube in 60 seconds. Fry until golden brown. Remove from the deep fat and drain on paper toweling. Season with salt and pepper and serve with a spicy tomato sauce. Dip liver into the sauce and eat with fingers.

Mrs. Merris Collins

MEDLEY OF SPRING

8 or 10 new potatoes, peeled
1 bunch green onions, cut in 1 in. pieces
2 C. new or frozen peas
1 1/2 C. thin white sauce
1/2 C. grated American cheese
2 C. diced Ham

Cook potatoes in small amount of salt water about 15 min. add onions and peas continue cooking until vegetables are tender, drain using water in white sauce: Arrange vegetables and ham in well greased casserole add white sauce, top with grated cheese, Brown in oven 375° about 15 min. Serves 8 or 10 people.

Edith Garrison

SALMON JOLLY

Paint insid of casserole with shortening. Place 3/4 in. layer of shredded salmon in casserole, then a layer of small onions; repeat until casserole is within one inch of full ; fill with bread cubes; add 1/4 C. milk or cream. Cover top layer with generous layer of butter; season to taste. Bake 30 min. in 350° oven.

Paul E. Collins

" Remember this always, children. You have a man-part and a God-part, and neither should go hungry."

CHICKEN CACCIATORE

I 4 to 6 pound stewing chicken
½ cup flour
I½ T salt
2 T fat
3½ C. cooked tomatoes
½ C. chopped onions
½ C. chopped celery
I clove garlic, chopped fine
I T. sugar
I T. worcestershire sause

Cut chicken into serving portions, combine flour and salt in paper bag. Shake pieces of chicken in bag with flour. Heat fat in a large skillet. Brown chicken, addtomatoes, green pepper, onion, celery, garlic, sugar and Worcestershire sauce. Cover and simmer about three hours or until chicken is tender

Lola Munger

SATURDAY NIGHT SANDWICH SPREAD

I lb hamburger
½C. chopped onion
2 T fat
1 can chicken gumbo soup
2 T. catsup
2 T. pre. mustard
½ t. salt
dash pepper

Brown meat in hot fat. Add onion and cook until golden brown. Add remaining ingredients Simmer over low heat 30 min. Serve on hamburger buns. Serves 6 to 8.

Imogene Hamilton

MARTIN'S OYSTER STEW

Put 3 T. of butter in a large skillet. When butter is melted, cook 3 doz. oysters until they begin to swell, curl up, and take on a brownish color around the edges.
Have ready a kettle in which are 3 C. hot milk and one cup of light cream. Use 1 t. of salt and a whiffle of pepper in this liquid. Add liquid to oysters and keep the stew hot for a good half hour . Set the stew aside to cool a bit. After an hour or two give it the final heating. The second heating brings out the delicious flavor of an oyster stew. Serves 4.

Martin Christlieb

SCALLOPED OYSTERS

½ C. Butter
3 C. Cracker crumbs
1 t. Salt
1½ pints Oysters
1/3 C. Oyster liquid
1 C. Milk.

Drain oysters reserving 1/3 C. liquid. Place Place a layer of oysters in a greased shallow baking dish. Top with a layer of crumbs dotted with butter and sprinkle with salt. Then a layer of oysters again. Pour milk over top. Bake in a Moderate oven 375 F 45 min. or until browned.

"Thou shalt have no other gods before me."

Exodus 20:3

BROWN BEEF STEW

2 lbs beef chuck cut in 1½ in. cubes
22T. fat
4 C. boiling water
1 t. lemon juice
1 t. Worcestershire sauce
1 medium sliced onion
1 T. salt
1/8 t. pepper
1 t. sugar
1 piece of celery cut up.
6 carrots , cut up
I lb (18-24) small white onions

Thoroughly brown meat on all sides in hot fat, add water, lemon juice, Worcestershire sauce, sliced onion and seasoning. Simmer 2 hrs, addcarrots, celery and onions, also quartered potatoes if desired and cook until tender. Thicken liquid as desired. Serves 6, 8

Imogene Hamilton

CHICKEN CASSEROLE

4 or 5 lb.chicken

Boil chicken in salt water till well done. Remove from bones. Save 3 pt. broth. Cook I cup rice in this broth until fluffy. Combine chicken, cut in small pieces, cooked rice, 4 hard boiled eggs, chopped fine and I C. cracker crumbs. Place in greased casserole and cover with buttered crumbs. Bake 45 min. in moderate oven. Serves about 20.

Dorothy Miller

STUFFED GREEN PEPPERS

6 Med. green peppers
1½ C. cooked rice
1 lb. Hamburger
1 qt. Tomatoe juice
3 T. flour
salt and pepper
Mix cooked rice, hamburger salt and pepper together cut tops off grean peppers and clean Then fill with rice and hamburger mixture, Place in deep reaster or baking dish cover with tomatoe gravey and bake till pepper are tender. 375 oven.

TOMATOE GRAVEY

Brown 3 T. flour in a small amount of hot fat add tomatoe juice and cool till starts to thicken pour over pepper.

Mrs. Rosalind Conway

JIFFY MEAT LOAF

2 lbs. chopped meat (beef or other meat)
1 can vegetable or tomatoe soup
2 eggs
1 C. bread crumbs or crackers salt and pepper.
1 small onion chopped fine.

Mix all ingredients together, form into loaf bake in greased dish basting occasionally with water or bacon drippings.

Mrs. Margery Champion

CHOW MEIN

1 lb. fresh lean meat (chicken-veal) cut in small pieces
1 can Bean Sprouts
2 C. sliced onions
4 C. of fine cut celery
2 C. chicken stock
4 T. Soy Sauce
1 T. Brown Sauce
2 T. Lard
2 T. flour thickening
Cook meat in lard browning until well done
Mix remaining ingredients and cook

Mrs Alice Roth

HAM LOAF

1½ lb. ground smoked Ham
½ lb. ground fresh pork
1 C. milk
1 C. bread crumbs
1 T. Dry mustard
½ C. Brown sugar
¼ C. vinegar
2 T. water

Combine meat, milk, bread cubes, Mix lightly form into loaf. Place in shallow baking pan. Combine remaining ingredient pour over loaf. Bake 375 F 1½ hour

Mrs Alice Roth

Swift to hear
Prompt to obey
Diligent to serve

Isabella Thoburn

BARBECUE SAUCE

4 T. minced onion
1 C. Tomato puree
3/4 C. water
3 T. vinegar
2 T. Worcetershire sauce
1 t. salt
1 t. paprika
1 t. chili powder
1/4 t. cinnamon
1/2 t. pepper
Dash of ground cloves

Combine all ingedients in order listed. Heat to boiling point. Good for over meats.

Beverly Farver

CORN-BEEF CASSEROLE

Boil ½# wide noodles. Drain
Brown 1 small onion
Mix with 1 can corn beef
1 can cream of chicken soup (diluted accordin
to directions)
¼ # Velveeta cheese (cubed)

Put in baking dish sprinkle with potato chips, bake until brown.

Emma Geiser

BROILED HAMBURGER SANDWICH

Mix enough catsup with raw hamburger until the consistency to spread. Salt and pepper Use hamburger rolls, spread mixture on each half, all the way to the edge. Broil until meat is done. For cheese- burgers place slice of cheese on each and return to broiler until cheese is melted.

Emma Geiser

MARZETTI DINNER

1 lb. hamburger
1 small onion
3 C. cooked noodles
1 small can mushrooms
1 pint tomatoe juice
Salt and pepper to taste

Cook noodles in salt water until tender, drain. Fry meat and onions until brown. Mix these and all other ingredients. Put in baking dish, bake in moderate oven. 45 min.

Edna Doty

MOCK DRUMSTICKS

1 lb. veal steak
1 lb. pork steak
salt and pepper
1 beaten egg

1 c. craker crumbs
1 t. minced onion
6 wooden skewers
2 T. shortening

Cut meat into 1 inch sq. pieces. Sprinkle with salt and pepper; Arrange pork and veal alternaltely on skewers. Press pieces close together and mold into shape of drumstick. Dip in egg. Roll in crumbs and brown in hot fat in frying pan. Add onion and enough and enough water to cover the bottom of the pan. Cover and cook slowly (350 in oven) until meat is tender, adding water if necessar
Serve with pan gravy. Serves 6.

Mrs. Paul Collins

This cookbook is full of stirring passages.

Home Made Barbecue

3 cups roasted pork
2 med. sized onions
1½ C. catsup
½ C. prepared mustard
½ t salt
½ t pepper
¼ paprika
1 C. water

Cut pork and onions fine. Mix remainder of ingredients and put inot heavy skillet. Boil ½ hour. This will cook down thick enough to spread. These are served hot with relish or pickles on top.

Mrs Deloris Mc Carty

SAUSAGE AND CORN BAKE

2 12-ounce cans Mexican -style corn
1 or 2 eggs
¼ C. milk
½ C. cracker crumbs
1 t. chopped onion
1 lb. bulk sausage

Combine corn, eggs, milk, cracker crumbs and chopped onion. Pour in greased baking dish Bake in moderate oven (350) 20 minutes. While this is baking. Form sausage in 6 or 8 balls. Brown in skillet or until well heated through. Put sausage balls on top of corn, return to oven 20 more minutes.

Edma Doty

BROILED LIVER AND BACON

Place a layer of liver on broiler, then cover with bacon. Broil fo 10 min. then turn , broil 10 more min. at (375)

Dorothy Twitchill

SPAGETTI SAUCE WITH MEAT BALLS

1 can tomatoes
1 can tomato sauce
1 can Chef-Boy Arde
    Spagetti Sauce
1 clove garlic, minced
½ lb. hamburger
Bread or cracker crumbs
Eggs (two or more)
1 med. onion, minced
salt and pepper

Combine meat, bread or cracker crumbs, eggs, onion, salt and pepper and form in one inch balls. Brown in a small amount of fat. Combine tomatoes, sauces and garlic and pour over the meat balls and cook for ½ hour or more or until done.

Joy Ramahi

MEAT BALLS WITH MUSHROOM SOUP

Mix up hamburger with cracker crumbs, onion eggs and milk as for meat loaf. Make into balls and place in baking dish. Take as many cans fo mushroom soup as you would need for your family. Mix with water pour over the meat balls. Bake until the meat balls are brown. The soup will thicken as it bakes.

Mrs. Alida Webb

"For God so loved the world, that he gave his only begotten Son, that whosoever believeth in him should not perish, but have everlasting life."
John 3:16

SKILLET SUPPER

1 # Sausage meat, brown and pour off excess fat

Stir in:
1 Chopped onion
1 chopped green pepper
1 qt. tomatoes
1 t. chili powder
1 t. salt
½ # uncooked macaroni

Bring to a boil and cook, covered, until macaroni is done. Stir often.

HAM LOAF

2 # ground ham
2 # hamburger
4 eggs
6 slices of bread softened in a little milk
2 cans tomato soup
Salt and pepper to taste.
Top with corn-flakes. Bake.

Mrs. Emma Geiser

" 'TIS SO"

To know there are persons who love you a lot,
Makes life wear its cheeriest smile;
Just living is only a small part of life,
It's loving that makes it worth while.

HAM LOAF

Grind:

- 1 1/2 lbs lean pork
- 3/4 lb. smoked ham
- 1 small onion

Add:

- 1/2 C. cracker crumbs
- 2 beaten eggs
- 1/2 C. milk
- 1/2 t. paprika
- 1/2 t. herbs
- 1/2 t. dry mustard

Shape ingredients into loaf. Bake in mod oven 350° for 1 1/2 hrs. Glaze loaf after baking 1 hr. with the following;

- 1/2 C. crushed pineapple
- 3 T. brown sugar
- 1/2 t. dry mustard

Finish baking for 1/2 hr.

Mrs. Phyllis Lily

BAR-B. Q.

- 2 lbs. pork, cooked cut in chunks
- 1 can tomatoes
- 1 bottle catsup
- 1 T. sugar
- 1/2 C. vinegar
- 2 med. onions, chopped
- 1 C. pork broth or water

Combine and cook until thick about 3 hours.

Mrs. Hilda Treesh

JELLIES & PICKLES

7 DAY PICKLES

75 med. pickles, 2 C. salt to one gal. water, cover with hot water and let stand 1 wk. stir each day. Then drain cover with hot water and leave 24 hrs. Drain, cut pickles in two and cover with hot water and 1 T. alum, let stand 24 hrs. drain and cover with the following:
3 qts. vinegar, it too sour dilute with rain water. 1 T. celery seed, 1 T. cinnamon buds 6 C. sugar. Boil together and pour over pickles drain and heheat for 3 mornings adding a cup of sugar each morning. I find this much vinegar covers nearly 2 ga. pickles

DILL PICKLES

Wash dill size pickles, pack in cans with 2 bunches of dill and 4 to 6 garlic buds. Boil together 1 qt. vinegar, 4 qts. water 2 scant C. plain salt and alum size of a walnut, bring to a full rolling boil, pour over pickles and seal. Enough to cover 5- 2 qt. cans or 10- 1 qt.

The late Mrs. Lillie McNett

Good Chunk Pickles

7 lbs. medium cucumbers cut in 1 inch chunks.. Soad 3 days in bine strong enough to float an egg. Clear water 2 days, change each day..Boil just a few minutes with 1 tsp. alum. Too long boiling makes them soft....watch closely.

Mix...
3 pts. vinegar
1 oz. allspice
3 lbs. sugar
1 oz. cinnamon buds
1 oz. celery seed

Boil mixture a few minutes slowly and pour over pickles and let stand a day, heat again and put away in a jar or can them.......I prefer canning.......

Mrs. Lynn E. Collins

Sauer Kraut

Remove outside leaves....Cut cabbage with cabbage cutter and place in large pan. To 5 lbs. cabbage (exact measure) mix 3½ tablespoons salt (exact measure). Use hands or a wooden spoon. Pack gently in a crock, repeat until the crock is 2/3 or 3/4 full,, cover with clean cabbage leaves or a clean white cloth, place and weight.....Fermentation should be complete in 10 to 12 days, or when sour enough. Pack in clean glass cans, adding to each can water (1 tsp. salt to 2 qts. water, used for extra juice). Cold pack in hot water 15 minutes after water starts boiling.

Mrs. Lynn E. Collins

...."It is more blessed to give
than to receive."
Acts 20:35

Spiced Pickled Beets

Select small young beets and cook until tender, put in cold water and skin. Make following syrup and pour over them...

2 C. sugar 2 C. water
2 C. strong vinegar 1 t. cloves
1 t. allspice 1 T. cinnamon
1 thinly sliced onion

Pour over beets and let simmer 15 minutes. Pack in jars and seal.

Mrs. Earl Champion

Dill Pickles

6 quarts water
1 pound rock salt
1 tsp. alum ....Boil all together a couple of minutes then let cool and skim. Add 1 quart vinegar, let come to a boil again.

Wash pickles, let stand in water over night, wipe dry and place into glass jars with dill and a few peices of horseradish roots. Place a grape leaf on top and pour the hot liquid over and seal.
....These are very good....

Lola Munger

Cucumber Pickles

Soak 20 medium sized cucumbers overnight in cold water. Slice, but not too thin. Make a syrup of:

1 C. water
½ t. mustard seed
2 C. cider vinegar
1 C. sugar
1 t. mixed spices

Bring to boil, then add cucumbers and boil about 3 minutes('til they lose their green look). Pack pickles solidly in jars. Add 1 teaspoon salt to each quart and ½ onion, sliced. Cover with boiling syrup and seal at once.

Mrs. Delores McCarty

Bread and Butter Pickles

30 cucumbers about 1 inch in diameter
10 medium onions
5 C. cider vinegar
2 t. ground ginger
1 t. tumeric
4 T. salt
2 t. celery seed
4 C. sugar
2 t. white mustard seed

Slice cucumbers and onions. Sprinkle with 4 tablespoons salt and let stand one hour, then drain. Mix vinegar, sugar, celery seed, ground ginger, tumeric and mustard seed and boil. Add cucumbers and onions and bring to boiling point. Simmer 10 minutes. Pack in hot jars and seal immediately.

Rosalind Conway

Bread & Butter Pickles

Wash 25 pickles (dill size) and lay in clear water overnight. In the morning slice thin. Add 12 large onions with a scant ½ cup of salt and let stand one hour. Leave this solution on. Do not drain.

Mix well:
2 C. sugar
2 scant t. celery seed
1 t. tumeric
1 qt. vinegar
1 t. ginger
2 large t. mustard seed

Pour this mixture over pickles and onions and boil for 5 minutes then put in sterilized jars and seal. (Makes 5 quarts.)

Mrs. Earl Champion

Sweet Dill Pickles

Pack dill size cucumbers in jar alternately with cherry leaves and dill. Cover with brine (1 pint salt to each 5 quarts water). Let stand two weeks. Remove from brine and wash and wipe dry. Cut in chunks and put in cans.

Boil together:
2 C. water
5 C. sugar
1 C. vinegar
1 T. mixed spices

Pour over pickles and seal.

Mrs. Lillie McNett

Make more friends.....Almost anyone will make a better friend than enemy.

Lindy Special
(uncooked relish)

Grind:
2 med. heads cabbage
12 onions
4 green peppers
4 red peppers
8 carrots

Let stand 2 hours in ½ cup salt. Drain and add:

6 C. sugar
1 t. celery seed
3 pts. vinegar
1 t. mustard seed

Put in stone jar, cover and let stand in cold place. Makes 1 gallon.

This recipe given to Mrs. Emma Geiser by Mrs. Jim Hyatt.

Pepper Relish

Grind:
12 red peppers
12 green peppers
12 med. onions

Add 3 tablespoons salt and cover with boiling water. Let stand 10 minutes and drain. Cover again with boiling water, drain......Have ready:

2 pints vinegar
1 T. celery seeds
2 C. sugar
½ C. mustard seeds

Cook 15 minutes and seal.

Pearl Farver

The Lord is my light and my salvation;
..............whom shall I fear?
The Lord is the strength of my life;
......of whom shall I be afraid?

Psalm 27:1

HINTS

When poaching eggs add a few drops of vinegar to the water.. This will hold them togeather better wont effect their taste.

To cook fish with less oder, squeeze lemon juice on the cleaned fish and chill in the refrigerator for an hour before cooking.

When roasting meat, turn it with spoons instead of a fork. this will prevent loss of juice which occurs when the meat is perforated by a fork.

Better doughnuts are made by dissolving the sugar in the milk when making the dough. In this way the doughnuts will not absorb so much grease.

When whipping cream add six or eight drop of lemon juice per pint. This will make the cream whip more quickly.

To cook beets more rapidly add a few teaspoons of vinegar to the cooking water. This will also set the color.

If you stir brown sugar and cream until it begins to boil, when using in frosting it will never curdle, other wise it will.

To sour milk use 1 1/2 T. of lemon juice, put in cup and finish filling with sweet milk.

WALSWORTH
Lithographed & Bound by
WALSWORTH BROTHERS
Marceline, Mo., U. S. A.

TABLE OF EQUIVALENT MEASURES

A few grains	Less than 1/8 tsp.
3 tsp.	1 tbsp.
16 tbsp.	1 cup
4 tbsp.	¼ cup
8 tbsp.	½ cup
6 tbsp.	3/8 cup
1 cup	½ pint
2 cups	1 pint
4 cups	1 quart
1 fluid ounce	2 tbsp.
2 tbsp. butter	1 ounce
2 cups butter	1 pound
½ cup butter	¼ pound
2 cups granulated sugar	1 pound
2 2/3 C. brown sugar	1 pound
3½ C. powdered sugar	1 pound
4 cups unsifted flour	1 pound

SIZES OF CANS

No. 1 can	1½ cupsful
No. 2 can	2½ cupsful
No. 2½ can	3½ cupsful
No. 3 can	4 cupsful
No. 10 can	1 gallon

WEDDING ANNIVERSARIES

1st year	Paper
2nd	Cotton
3rd	Leather
4th	Books
5th	Wooden
6th	Iron
7th	Copper, bronze,brass
8th	Electrical Appliance
9th	Pottery
10th	Tin or Aluminum
11th	Steel
12th	Silk or linen
13th	Lace
14th	Ivory
15th	Crystal
20th	China
25th	Silver
30th	Pearl
40th	Ruby
50th	Gold
75th	Diamond

BIRTHSTONES and FLOWERS

January	Garnet	Carnation
February	Amethyst	Violet
March	Bloodstone	Janquil
April	Diamond	Sweet Pea
May	Emerald	Lily of the Valley
June	Pearl	Rose
July	Ruby	Larkspur
August	Sardonyx	Gladioli
September	Sapphire	Aster
October	Opal	Calendula
November	Topaz	Chrysanthemum
December	Turquoise	Narcissus

SUBSTITUTIONS

Instead of....	...you may use
1 cup fresh sweet milk	½ cup evaporated milk plus ½ C. water or.. .. ¼ C. dried skim milk powder + 1 C. water & 3 t. melted fat
1 cup sour milk	1 cup sweet milk + 1 T. vinegar or 1 T. lemon juice or 1 3/4 t. cream tar.
1 t. baking powder	½ t. cream of tarter + ¼ t. soda
1 cup butter	7/8 C. vegetable shortening + ¼ to ½ t. salt
1 square (1 oz.) chocolate	3 T. cocoa + 1 T.fat
1 T. flour (for thickening)	½ T. cornstarch
1 cup cake flour	7/8 cup all-purpose flour plus 1 T. cornstarch

FINALE

..A blessing be upon the cook
..Who seeing, buys this little book,
And buying, tries and tests its wares;
And testing, throws away her cares;
And carefree, tells her neighbor cook
..To get another such a book.

HECKMAN
BINDERY, INC.
Bound-To-Please®
DEC 04
N. MANCHESTER, INDIANA 46962

ECKHART PUBLIC LIBRARY
8401 9100 137 665 9